

## LETTUCE CUTTER BRUSH



GOOD MANUFACTURING PRACTICES  
CERTIFICATE NUMBER GSCGMP-1-121  
Based on: NOM-251-SSA1-2009

This brush is designed to clean lettuce cutters, widely used in the restaurant industry. It is manufactured with structural foam block and 3 lines of medium PBT bristles that make the cleaning of these machines easier and more effective.

PIECE			PACK			PALLET			20 FT CONTAINER		48 FT CONTAINER		53 FT CONTAINER	
CODE	MEASUREMENTS HEIGHT X WIDTH X LENGTH	APPROX. WEIGHT	MEASUREMENTS HEIGHT X WIDTH X LENGTH	CASE QTY.	WEIGHT	CASES	WEIGHT	PIECES	CASES	PIECES	CASES	PIECES	CASES	PIECES
4399	6.1 x 2.6 x 2.75 in	0.31 lb	4.53 x 7.87 x 8.27 in	6	2.20 lb	425	440.00	2550	4250	25500	10200	61200	11050	66300

### GENERAL SPECIFICATIONS

SUNLIGHT RESISTANCE		ABRASION RESISTANCE		WATER ABSORPTION		STIFFNESS		ELASTIC RECOVERY	
BLOCK	FIBER	BLOCK	FIBER	BLOCK	FIBER	BLOCK	FIBER	BLOCK	FIBER
G	E	G	E	D	D	G	E	D	E

THERMAL RESISTANCE*				CHEMICAL AND MOISTURE RESISTANCE											
DISTORTION		SOFTENING		MOISTURE		DILUTED ACID		CONCENTRATED ACID		DILUTED ALKALI		ALCOHOL AND VEGETABLE OILS		PETROLEUM DISTILLATES	
BLOCK	FIBER	BLOCK	FIBER	BLOCK	FIBER	BLOCK	FIBER	BLOCK	FIBER	BLOCK	FIBER	BLOCK	FIBER	BLOCK	FIBER
176 °F	248 °F	266 °F	374 °F	E	E	E	G	E	G	E	E	E	E	G	E

### SUGGESTED APPLICATION:

Recommended for washing lettuce cutters used in restaurants.

### CONTRAINDICATIONS:

None.

### SUPPLEMENTARY PRODUCTS:

DNA

